

# frenchish

## SNACKS

orange+fennel-marinated picholine olives <sup>gf/df</sup>	6
sweet+spicy almonds <sup>gf/df</sup>	7
devilish egg•, jalapeño relish <sup>gf/df</sup>	3
15g <i>sturia</i> french caviar•, buckwheat blini, crème fraîche, chive <sup>gf</sup>	39
carrot dog•	14 <sup>limited</sup>

## SALADES

simple [local leaf lettuces, grandma bussey's french dressing] <sup>gf/df</sup>	7
autumn [bitter greens, roasted lemon vinaigrette, roquefort, walnuts] <sup>gf</sup>	14
césar [romaine+radicchio, parmesan, crushed garlic croutons, caesar dressing•]	12

<i>sage bakehouse</i> bread, butter & fleur de sel	3
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## PLATS PRINCIPAUX

tuna niçoise [grilled rare tuna•, potato, haricots verts, tomato, soft-cooked egg, niçoise olives] <sup>gf/df</sup>	32
caramelized onion & cauliflower conchiglie with golden raisins, capers & 26-month gouda	29
black cod• à la nage [aromatic coconut broth, basmati, cilantro, jalapeño] <sup>gf/df</sup>	39
crispy skin duck• breast, potato+turnip gratin, kale, lavender+black pepper honey <sup>gf</sup>	38
steak frites [6 oz. nm beef• flat iron, aioli, maître d' butter] <sup>gf</sup>	35
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frenchie burger [nm beef•, caramelized onions, gruyère cheese & dijonnaise•]	15
skinny burger [nm beef• (cooked through), american cheese, special sauce• & pickles]	14

3-cheese macaroni gratin	14
frites & aioli• <sup>gf/df</sup>	4

• consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.  
please, silence your cell phone. **restrooms are on the blue side.**  
at our discretion, a 20% service charge may be added: in the absence of a signed credit card receipt or to split checks on one table.